

**APPETIZERS**

**Gumbo - 9**

Chicken and Sausage Gumbo.

**Boom Boom Shrimp - 14**

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

**Chicken Wings - 16**

Choice of Buffalo, Kung POW!, or Naked.  
Served with Celery and Ranch.

**Southwest Chicken Eggrolls - 14**

Yum Yum and Sweet Chili Sauces on the Side

**Soft Pretzel Sticks - 13**

Warm Bavarian Style Pretzel. With a Yazoo Beer Cheese Sauce

**SALADS**

**Grilled Chicken Caesar- 16**

Romaine, Croutons, Parmesan, Caesar Dressing

**Arugula and Watermelon - 15**

Baby Arugula, Diced Watermelon, Tossed with Feta Cheese. Champagne Citrus Vinaigrette.

**Add (4) Shrimp \$10 or Grilled Chicken \$6**

**Southern Salad - 17**

Fried Chicken (**No Spice, Mild, or Hot**), Iceberg, Romaine, Tomato, Cucumber, Bacon, Egg, Topped with Cheddar Cheese.

**Choice of Dressing**

**SANDWICHES**

**All Sandwiches Served with French Fries**

**\*Classic Cheeseburger - 14.50**

Choice of Cheese; Lettuce, Tomato, Onion.

**Nashville Cheesesteak - 14.50**

Toasted Hoagie, Peppers, Onions, Yazoo Beer Cheese Sauce.

**Hot Chicken Wrap - 14.50**

Nashville Hot Chicken, Tomato, Lettuce, Cheddar, with Ranch

**BBQ Chicken Club - 14.50**

Grilled Chicken Breast, Bacon, Gruyere Cheese, Lettuce, Tomato, and BBQ Sauce. Served on a Brioche Bun.

**SIDES**

Grilled Asparagus - 9

Sautéed French Green Beans - 8

Sautéed Broccoli - 8

Smoked Gouda Grits - 8

Smashed Potatoes - 8

French Fries - 8

**DESSERTS**

Caramel Brownie Cheesecake - 9

New York Cheesecake - 9

Chocolate Lava Cake - 10

Carrot Cake - 10

Chocolate Lovin' Spoon Cake - 10

Blueberry White Chocolate Cheesecake - 9

Red Velvet Cake - 10

**SUSHI & OYSTERS**

**Serving Times May Vary**

**\*Blue Point**

½ Doz. - \$16      1 Doz. - \$32

**\*James River**

½ Doz. - \$14      1 Doz. - \$28

**Serving Times May Vary**

**California Roll - 12**

Crab, Avocado, Cucumber

**\*Spicy Tuna Roll- 13**

Big Eye Tuna, Jalapenos

**\*Tempura Shrimp Roll - 13**

Crispy Shrimp Tempura, Cucumber. Eel Sauce

**\*Philadelphia Roll- 13**

Smoked Salmon, Avocado, Cream Cheese.

**Nashville Roll - 12**

Nashville Hot Chicken, Buldak Sauce

**Veggie Maki Roll - 12**

Asparagus, Avocado, Cucumber, Jalapenos

**Hot Chicken and Waffle - 18**

Nashville Hot Chicken Tenders Served over a Belgian Waffle. Served with Maple Syrup.

**Lemon Herb Chicken - 25**

Roasted Airline Chicken Marinated in Herb Oil, Finished with a Dijon Cream Sauce. Served over Smashed Potatoes and Asparagus.

**Rattlesnake Pasta - 24**

Linguine, Shaved Roasted Chicken, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

**Spicy Shrimp Alfredo - 28**

Linguine, Creole Shrimp, Spicy Alfredo, Mixed Peppers, Onions, Parmesan Cheese. Served with Garlic Bread.

**Louisiana Shrimp Boil - 21**

Cajun Seasoned Shrimp, Kielbasa, Corn, and Potatoes Served Spicy Cocktail Sauce and Butter.

**Serving Times May Vary**

**Shrimp and Grits - 24**

Spicy Jumbo Shrimp Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits.

**\*Chargrilled Salmon - 26**

8oz. Salmon Filet Served with Rice Pilaf and French Green Beans, side of Shallot Dill Aioli.

**Add (4) Shrimp and a BBQ Butter Sauce Topping \$10**

**\*Filet - 49**

8 oz. Center Cut, USDA Choice Aged Butcher Block Reserve, Finished with Chef's Zip Sauce. Served with Asparagus and Smashed Potatoes.

**Add (4) Shrimp and a BBQ Butter Sauce Topping \$10**

**ENTREES**

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions: these items may contain raw or undercooked ingredients